



1031 NORTH RUSH STREET

GOLD COAST CHICAGO, ILL.

WHERE GOOD TIMES ONLY GET BETTER. THEBELLEVUECHICAGO.COM

STARTERS

BREAD SERVICE 8
Buttercrumb Bellevue Boule
Herb Butter, Bone Marrow Butter, Cheese Sauce

BEEF WONTONS 19
Prime Rib, Mozzarella,
Caruso's Chicago Giardiniera,
Spicy Cheddar Dip

GRILLED OCTOPUS GF 24
Grape Tomatoes, Fingerling Potatoes, Artichoke Hearts, Oregano Pesto

CRISPY SHRIMP & CALAMARI 23
Tempura Baby Vegetables, Cocktail Sauce

FRIED OYSTERS ROCKEFELLER 29
Fried Oyster, Creamed Spinach, Lemon Aioli

THE BRASS TOWER*

FIRE ROASTED LOBSTER, U-10 SEA OF CORTEZ SHRIMP COCKTAIL, TUNA CRUDO, HAMACHI TARTARE, OYSTERS ON THE HALF SHELL, COCKTAIL SAUCE, MUSTARD AILOI, DILL MIGNONETTE

125

CHILLED SEAFOOD

SHRIMP COCKTAIL GF 26
5 U 10 Sea of Cortez Shrimp

OYSTERS ON THE HALF SHELL* GF 26
B3, Bosu

TUNA CRUDO* GF 22
Yellowfin Tuna, Cucumbers, Capers, Lemon, Cilantro, EVOO

HAMACHI TARTARE* 23
Japanese Hamachi, Avocado, Lemon, Sesame Oil, Soy Sauce, Sambal, Wonton Crackers

SOUPS

LANGOSTINO BISQUE 14
Yuzu Crème Fraîche, Chervil

CHICKEN NOODLE SOUP 9
Traditional (the way it should be)

SALADS

MARATHON GF V 16
Fuji Apples, Pumpkin Seeds, Dried Cranberries, Pistachios, Blueberries, Avocado, Champagne Vinaigrette

BABY GEM WEDGE GF 17
Baby Gem Lettuce, Bacon, Tomato, Housemade Blue Cheese Dressing & House Vinaigrette

CHOPPED GF 16
Breakfast Radish, Red Onion, Marinated Artichokes, Red Peppers, Cucumber, Red Lentils, Bufala Mozzarella, House Vinaigrette

CAESAR* 15
Romaine Hearts, Caesar Dressing, Croutons & Grated Parmesan

+ SALAD ADD-ONS

- GRILLED CHICKEN \$5;
- SKIRT STEAK* \$20;
- BROILED SALMON* \$10;
- SHRIMP \$5 EACH;
- FIRE ROASTED LOBSTER TAIL \$28 EACH;
- CRAB CAKE \$25 EACH

PIZZA

Housemade & Hand Stretched Dough
GLUTEN FREE CRUST +\$3

CHEESE PIZZA 20

GOLD COAST PIZZA 28
Sliced Prime Rib, Caruso's Chicago Giardiniera, Housemade Italian Sausage

CHICAGO SPECIAL 25
Housemade Italian Sausage, Roasted Red Peppers, Mushrooms & Red Onion

VEGGIE 25
Spinach, Mushrooms, Roasted Red Peppers & Red Onion

PBO 25
Pepperoni, Bacon, Onion

SANDWICHES

SERVED WITH HAND-CUT FRIES

THE BELLEVUE FRENCH DIP* 33
Shaved Prime Rib, Au Jus, Horseradish Cream Sauce

CAJUN CHICKEN SANDWICH 18
Bacon, Swiss Cheese, Chipotle Aioli, Onion, Pickles, Brioche Bun

PATTY MELT* 20
Double Patty, American Cheese, Carmelized Onions, Toasted Marble Rye

TRIPLE B BURGER* 22
Triple Patty, American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun

SPICY FRIED CHICKEN SANDWICH 17
Spicy Mayo, Crystal Hot Sauce, Provolone Cheese, Lettuce, Tomato, Brioche Bun

LUNCH ENTRÉES

SHRIMP DE JONGHE 28
4 U10 SEA OF CORTEZ SHRIMP
BUTTER, MARSALA WINE, GARLIC, PARSLEY, BREADCRUMBS, SERVED WITH FRENCH FRIES & BROCCOLINI

SAUTEED CHICKEN BREAST GF 21
SERVED WITH MASHED POTATOES & BROCCOLINI

PRIME SKIRT STEAK* (6 OZ) GF 28
PINEAPPLE PICO DE GALLO SERVED WITH MASHED POTATOES & BROCCOLINI

CRAB CAKE 25
CHIPOTLE AIOLI, SHAVED CABBAGE
SERVED WITH FRENCH FRIES

ATLANTIC SALMON* GF 21
HERB CITRUS SALAD,
SERVED WITH MASHED POTATOES & BROCCOLINI

CANADIAN LOBSTER TAIL GF (5OZ) 30
SERVED WITH MASHED POTATOES & BROCCOLINI

STEAKS & CHOPS

HERITAGE BERKSHIRE PORK CHOP* (12 OZ) GF 39
APPLE CHUTNEY

FILET MIGNON* (10 OZ) GF 65
BORDELAISE SAUCE, ROASTED SHALLOT

NY STRIP* (14 OZ) GF 69
BORDELAISE SAUCE, ROASTED SHALLOT

BONE IN RIBEYE* (18 OZ) GF 68
HERB BUTTER

PASTA

GLUTEN FREE PASTA +\$3

SPICY RIGATONI 24
Vodka Sauce

SHORT RIB PACCHERI 29
Briased Short Rib

SQUID INK SPAGHETTI 29
Grape Tomato Sauce & Sauteed Shrimp

SIDES

LANGOSTINO MAC & CHEESE 25
CREAMED SPINACH 15
SAUTEED MUSHROOMS GF 15

SPICY CHARRED BROCCOLINI GF V 14
ASPARAGUS GF V 14
MAC & CHEESE 18

BUTTERY MASHED GF 14
HAND CUT FRIES v 10

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED, OR COOKED TO ORDER OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BELLEVUE GUEST Bellevue@2023S GF = GLUTEN FREE V = VEGETARIAN

ALL TABLES MUST OBSERVE A 2-HOUR TIME LIMIT.